
Torii Mor

W I N E R Y

2015 Chardonnay

Production: 424 cases
Bottled: September 11, 2017

Jacques Tardy, Winemaker

The Vintage:

The 2015 growing season started with an early bud break in April after a dry and mild winter. We had an early, dry spring, which triggered a fast-moving bloom. Summer consisted of a very dry summer; we had twenty-six days above 90 degrees, including seven days over 100 degrees, as well as twenty-six days without rain in June and only 0.4 inches in July and August. By early August, we knew harvest would start in early September. September did cool down which slowed sugar accumulation and allowed for greater development. Harvest began at Torii Mor on September 12th and lasted until October 5th. Despite the lack of rainfall, the vines stayed green and healthy all through harvest. The clusters were plump and heavy, with larger than normal size berries, which resulted in a harvest of a 25%-30% extra crop over the already high estimation for the year.

The Vineyard:

Kraemer Vineyard Trap's block; near Mount Angel, Willamette Valley appellation.

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills, is a 9.5 acre vineyard planted (own rooted) in 1972 with Pinot Noir, Pinot Gris and Draper clone Chardonnay, facing South-East at around 800 foot elevation on volcanic Jory soil.

The Cellar:

The Kraemer Chardonnay, 81.08% of the blend, was harvested on October 6 at 24.3 Brix, 3.36 pH and .57gr/100ml TA. The Olson Chardonnay, 18.92% of the blend, was harvested September 27 at 22.6 Brix, 3.45 pH and .675gr/100ml TA. The grapes were pressed and fermented in neutral puncheon (132gals) and barrels with about 39.29% new French oak inserts for 6 months. Barrel fermentation adds texture and depth extending into the finish. The juice was inoculated with D47, CH9 yeast strains, selected to accentuate ripe fruit flavors and provide richness of mouth-feel. The wine aged on the lees for 8 months following Malo-Lactic fermentation, and was racked and filtered after 21 months of barrel ageing before bottling.

The Wine:

The 2015 Torii Mor Chardonnay has a light gold color, a rich sweet citrus-floral aroma, a mix of garden flowers (honeysuckle) framed by lemon, crisp apple, light butter notes, and very light oak spices. The flavors have a semi-sweet and rich entry, with green and ripe apples, notes of green olives and light vanilla-oak spices finishing with brown sugar notes. The texture opens with bright acids and a strong frame of tannins, that persist through the long finish, complementing the flavors. The finish is very long with bright, rich buttery-fruity, barrel fermented chardonnay characters. Ready to drink now; this Chardonnay will improve with cellaring for 3 to 5 years.

Wine Data:

pH 3.11
Total Acidity (T.A) 0.585 gr/100 ml
Residual Sugar (R.S.) 0.2gr/100 ml
Alcohol 13.9%